

# Recipe 902

## Ingredients

The remains of a cold fillet of veal, egg and bread crumbs, a few slices of fat bacon, forcemeat No. 417.

## Method

Cut a few slices from a cold fillet of veal 1/2 inch thick; rub them over with egg; lay a thin slice of fat bacon over each piece of veal; brush these with the egg, and over this spread the forcemeat thinly; roll up each piece tightly, egg and bread crumb them, and fry them a rich brown. Serve with mushroom sauce or brown gravy.

*Source: Mrs Beeton's Book of Household Management (1861)*

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